## Standardized Recipe Form

Recipe Name Chicken Quesadilla Category e	ntrée	Recipe #		
(i.e., entrée, breads)				
Process:3 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled				
Ingredients	Servings		Directions: Include <i>step-by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be	
* Indicates a commodity item	50	100	reduced, eliminated or prevented) and <i>critical limit</i> (time and/or	
(Local) Indicates a local item			temperature that must be achieved to control a hazard).	
Whole wheat tortillas* Shredded Cheddar Cheese* Diced cooked chicken (fajita or cubed)* Salsa*  Garnish with local vegetables such as: Lettuce Tomatoes Onions	50 medium 3 lb + 2 oz 4 lb + 8 oz 3 lb + 2 oz	100 6lb 4 oz 9 lbs 6 lb 4 oz	Advanced Preparation: 3 days before serving meal, take cooked chicken out of freezer to thaw.  Cooking Instructions: Warm tortilla shells in the oven. Heat chicken in oven or braising pan to 165°, pour off extra juices just before serving.  Serving Instructions: Place 1 tortilla onto plate, followed by 1½ oz of chicken for K-5 and 2 oz for 6-12 then sprinkle 1 oz of shredded cheese over chicken, leave open style and let kids roll up and eat. Salsa for topping.  Serve with a tossed salad and fruit.	
			Serve with a tossed state and frait.	
Serving Size 1 quesadilla Pan Size Pan Size	Pan Size		Oven Temperature & Baking Time:  Temperature Minutes	
Yield Number of Pans		<u>*</u>		
Meal Pattern (Based on Serving Size):			If available, <b>Nutrition Analysis:</b> Serving Size: 1 quesadilla	
2 oz Meat/Meat Alternative			Calories $\underline{2.10}$ Saturated Fat (g) $\underline{1.1}$ Vitamin C (mg)	
Fruit/Vegetable		23.1 Protein (g) 480 Sodium (mg) 236.6 Vitamin A (IU)		
1 Grains/Breads		6.16Total Fat (g)4.39Fiber (g)167Calcium (mg)23.4% Calories from Total Fat2.33Iron (mg)		

This recipe is from Marsha Wartick, Ronan Public Schools, Ronan, Montana.